

REPORT ON MAPLE PRODUCTS

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The Associate Referee on Flavor of Maple Products conducted an extensive collaborative study on the modified Nash method for the determination of formaldehyde in maple sirup described in the 1962 report. The results obtained, using two maple sirup samples of two levels of formaldehyde, showed low confidence limits and standard deviations. Based upon this, the Referee concurs in the Associate Referee's 1963 recommendation that the modified Nash method for the determination of formaldehyde in maple sirup be adopted as first action. The Associate Referee on Maple Flavor is continuing investigations on the nature of this flavor, and it is recommended that the work be continued.

The Associate Referee on Microbiological Methods has reported that subsequent work has shown that the wide variations in bacterial counts obtained by collaborators for the 1962 study was due to inability of most strains of bacteria to survive in large numbers in maple sirup. They will, however, stabilize at a lower count level. Further, the Associate Referee has shown that higher counts of yeast and mold survive in sirups and are

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prime factors in its deterioration. It is therefore recommended that the work on methods for microbiological counts in maple sirup be continued.

The Associate Referee on Methods of Analysis for Maple Products has presented a method which involves the separation of the non-volatile acids of maple sirup by means of an ion exchange resin and their fractionation into 10 parts. The plot of the titer of the acids in each of the 10 fractions versus the fraction number appears to be specific for maple and may be applicable for the detection of adulteration. It is recommended that this work be continued.

It is further recommended that all methods on maple products be reviewed and that those methods no longer in use be identified so that steps can be taken for their deletion from the Book of Methods. Likewise, those methods should be identified which, although currently in use, require revision.